



### North High Plans Open House

Members of the executive board of North High School PTA had lunch at the school cafeteria, Thursday, Sept. 29, standing in line just as the students do, just to get the feel of "back-to-school" night which is scheduled for Oct. 4 at 7:30 p.m.

After lunch, board members adjourned to the conference room and Mrs. Harvey Johnson, president, called the meeting to order. Further plans were discussed about the program for the evening of Oct. 4.

A tour of all class rooms is scheduled, meeting teachers and getting to know more about what each student will be studying. After the tour, everyone is asked to assemble in the gymnasium for the program. Music will be furnished by the North High Saxon Band, and Mr. Sam Waldrip will speak on the override tax.

**BACK TO SCHOOL NIGHT** ... Looking over the program for the "Back to School" night which will be held at North High School Tuesday, Oct. 4, are Mrs. Todd McCartney, program chairman, Mr. Dale M. Harter, principal, and Mrs. Harvey Johnson, PTA president. A most interesting program is planned for after the open house tour of the class rooms.

### Birthday Noted

Dining together recently at The Pen and Quill in Manhattan Beach were Mr. and Mrs. D. W. Judd of Hollywood Riviera, Miss Alma Willock of Torrance and Mr. and Mrs. Ben Melnikoff of Rolling Hills. Incentive for the party was to note Miss Willock's birthday anniversary.



MRS. HARRY SETZER  
... Gracious Hostess

### Mother's Favorite Special Occasion Dish Shared by Mrs. Harry Setzer

"You'll pardon me for bragging a bit about one of my favorite recipes that was also my mother's favorite. It is an elegant offering that may be served for special occasions as a luncheon treat or for buffet suppers. You can prepare it ahead of time and pop it into the oven whenever you wish" says Mr. Harry Setzer, our guest cook for this week.

Mr. and Mrs. Harry Setzer live at 23002 Walnut St. in Kettler Knolls. They came originally from Hickory, North Carolina where both grew up. Theirs was a childhood romance, lasting through school years and a naval career for Mr. Setzer, from which he is now retired. They first moved to Southern California in 1932 and after living in various places, chose Torrance to settle down in and bought their present home in 1948.

They have no children but keep busy, for both are active in the Fleet Reserve Association, Harbor View Unit 217, San Pedro, having been members for over 15 years.

The Setzers are members of the Methodist Church in Torrance; Mrs. Setzer being an active member of Rachel circle. She also contributes her time and energies to such worthy projects as Red Cross and Community Chest drives.

Besides cooking, she enjoys sewing, canasta, oil painting, and flower arranging.

### Scalloped Chicken

Several stalks of celery  
1 carrot  
1 onion  
2 bay leaves  
4-5-lb. chicken  
water to cover, about 1 qt.  
Custard:  
1/2 cup margarine or chicken fat  
1/8 cup flour

5 cups chicken broth  
1 cup evaporated milk  
6 eggs beaten  
Stuffing:  
2 Tbsp. onion  
2 Tbsp. butter  
3-4 cups soft bread crumbs  
1/2 tsp sage  
1 tsp celery salt  
1/8 tsp pepper

Put celery and carrot, cut into 1 inch pieces along with the onion and bay leaves in a deep kettle. Cover with boiling water and simmer about 30 minutes. There should be about 1 qt. liquid. Put mixture through a sieve, discarding the bay leaves. Add chicken and add enough water to cover if there is not enough. Simmer until tender (about 20 to 30 minutes). Cool and save broth. Remove chicken from bones, leaving in fairly large pieces.

Melt margarine, blend in flour. Gradually add the chicken broth, stirring continuously. Cook until thickened, about 5 min. Add evaporated milk and cook about 5 min. more. Add eggs and cook slowly for 3 min.

Saute onion in butter. Add to soft bread crumbs along with sage, celery salt, pepper, and toss lightly. Pack lightly dressing mixture in bottom of well greased pyrex pan.

Arrange a layer of chicken on top of bread stuffing. Pour a layer of the chicken gravy custard on top of that. Repeat until dish is filled. Sprinkle with 1 cup fine dry bread crumbs and grated cheese. Bake in a moderate oven, 350 degrees, 45 minutes to 1 hour, or until mixture is thoroughly heated through and crumbs are a golden brown. Serves 12.

### Cranberry Surprise Salad

2 cups fresh cranberries  
1/2 Cup Sugar  
2 pkgs. cherry or strawberry gelatin  
1 pkg. unflavored gelatin  
2 Tbsp. Sugar  
1 tsp Salt  
2 Tbsp. lemon juice, grated rind of large lemon  
1 or 2 apples diced and peeled  
1 can pineapple, crushed, cubed, or tid bits  
1/2 cup chopped walnuts  
1 cup seedless raisins  
1 cup celery cut fine  
2 oranges, quartered and seeded but with peel still on

Put cranberries through food chopper along with oranges. Add sugar and let stand 10 minutes. Measure all juice from pineapple, orange, and lemon after the hot water has dissolved the jello. Mix all gelatin in a large bowl using 3 cups of boiling water and then add the measured juices and add more cold water of juice for the rest of the liquid that it takes for directions on pkg. of gelatin. Put in refrigerator tray and quick chill in freezing unit without changing controls about 10 or 15 minutes or until it is firm about 1 inch from edge but soft in center. Beat until fluffy. Fold in cranberry sugar mixture, orange, pineapple, apple grapes nuts etc. pour into large oblong pyrex dish or into individual molds and chill until firm. Serve unmolded on lettuce. Top with mayonnaise if desired. Serves 12. Goes well with fowl or even ham. Canned cranberries can be used.

### "Food for The Angels"

1 Tbsp unflavored gelatin  
1/4 cup water  
c cup scalded milk  
1/2 tsp salt  
1/4 tsp vanilla  
1/4 tsp peppermint extract (optional)  
1 cup whipping cream, whipped  
1/4 to 1/2-lb marshmallows, cut up  
6-oz. peppermint stick candy, coarsely broken  
1/4 cup maraschino cherries, quartered  
1/2 angelfood cake, or a smaller one, cut into 1/2 in squares.

Dissolve gelatin in the cold water. Add the scalded milk and salt to the softened gelatin. Chill until the mixture has the consistency of heavy cream. Add vanilla and peppermint extract and heat until light and fluffy.

Fold into the whipped cream, the marshmallows, candy pieces, cherry bits, and angelfood cake. Fold whipped cream mixture into the gelatin mixture and spoon into oiled individual molds or one large mold. Chill until firm. Serves 10 to 12.

Note: Strawberries or fresh peaches may be used in season, substituting peach jello for the unflavored and omitting the peppermint flavoring. Crushed pineapple may also be used.

### Jackie White Has Birthday Barbecue

The fun of a barbecue shared with some of her schoolmates and friends was the way that Jackie White, daughter of Mr. and Mrs. Delbert White chose to celebrate her 13th birthday last Saturday. Playing games and doing the barbecuing themselves, in the patio of the White home on Date Ave. provided an afternoon of real fun for Dona Dougan, Carol Winklebauer, Joelle Burke, Sharon Hickox, Christine Donish, Madonna Walker, Nancy Chandler and Shannon Janasik.

Winners of prizes for the games were Sharon Hickox, Christine Donish, Madonna Walker, and Nancy Chandler.

To top off the barbecued hot dogs was of course a decorated birthday cake and ice cream.

### Polynesian Luau Honors Mrs. Pelley

Decorations and menu in the traditional polynesian style were carried out at the recent luau honoring Mrs. Lee Pelley when she celebrated her birthday Saturday, Sept. 24, at her home, 18915 Patronella Ave.

Friends who attended and presented the honoree with many lovely gifts were Messrs. and Mmes. Earl Amundson, Virgil Beach, Robert Bliefus, Angie Echevaria, Vern Fenstermaker, Larence Goodroe, and Miss Shelia DeNichols. Others also attending were Messrs. Larry Green, Harold Greenberg, Edward Lien, Carol Mankey, Gene Martin, Robert Meeks, Charles McKeen, John Mollie, Samuel Och, William Osborne, James Strommen, Mr. and Mrs. Charles Weaver, and David Wurm.

### Square Dance Classes For Beginners

Square dance classes for children and adult beginners opened last week, according to Mrs. Kenneth Cheek, one of the instructors.

Children's classes for boys and girls, ages 8 and over, started last Saturday afternoon, Oct. 1, but are still open to new students for the next three weeks. Classes are held from 3 to 5 p.m.

Classes for adults have been in progress for two weeks but are still open for more new beginners today only. Adult classes are held in the evening, 7 to 10 p.m.

Both classes are held at 26607 S. Western Ave., Lomita under the instruction of Mr. and Mrs. Kenneth Cheek. "Photo-Squares" sponsor the classes. For further information, call Mr. or Mrs. Cheek.

### Harbor View Board To Meet

Fleet Reserve Assoc., Unit 217 Harbor View, will hold their next board meeting at 7:30 p.m. Tuesday, Oct. 4, in the home of Caroline Kanouse, 921 W. 22nd St., San Pedro. Mary Davis, president, will preside.

### Mothers Meet to Plan Sale

The Mothers' Club of Troop 315 met Thursday evening, Sept. 22, at the home of Mrs. V. B. Simpson, 1125 W. Jay St.

Plans for a white elephant sale to take place later in the month were discussed. The sale will help finance the activities of the troop which is sponsored by the Torrance Moose Lodge.

The mothers attending were Mmes. H. V. Rose, Lester Roach, Don Bose, F. E. Corey, H. C. Shattuck, V. B. Simpson, and the club president, Mrs. Norm Rickard.

### Entertains Bridge Club

Mrs. D. J. Thomsen entertained her bridge club recently at her home, 1447 El Prado.

After the serving of a delicious luncheon, the afternoon was spent playing bridge. The prize for high score going to Mrs. Ralph McNeil and second prize to Mrs. B. W. Roberts.

Mrs. Thomsen's guests were Mmes. B. T. Whitney, Gerry Dix, Laura Felker, Alma Smith, W. C. Crooker, McNeil and Roberts.

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